



### In your box

- 1 tsp. Cornstarch
- 5 oz. Corn Kernels
- 1 oz. Queso Fresco Crumbles
- 6 Small Flour Tortillas
- 1½ fl. oz. Chipotle Ranch Dressing
- 4 oz. Slaw Mix
- ½ cup Yellow Cornmeal

- 1 tsp. Cajun Seasoning
- 1 oz. Crispy Fried Onions

### Customize It Options

- 8 oz. Shrimp
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Boneless Skinless Chicken Breasts
- 16 oz. Double Portion Shrimp
- 12 oz. Mahi-Mahi Fillets

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

### You will need

Olive Oil, Salt

3 Mixing Bowls, Microwave-Safe Bowl, Large Non-Stick Pan

### Minimum Internal Protein Temperature

|      |             |      |               |         |
|------|-------------|------|---------------|---------|
| 145° | Steak       | Pork | Lamb          | Seafood |
| 160° | Ground Beef |      | Ground Pork   |         |
| 165° | Chicken     |      | Ground Turkey |         |

Rest steak or pork after cooking, 3 minutes.

### Classic Meal Kit



## Southern-Style Fried Shrimp Tacos

with ranch slaw

NUTRITION per serving—Calories: 870, Carbohydrates: 89g, Sugar: 8g, Fiber: 5g, Protein: 31g, Sodium: 1800mg, Fat: 47g, Saturated Fat: 11g  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15-20 min.

Cook Within

3 days

Difficulty Level

Intermediate

Spice Level

Medium

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

### Customize It Instructions

- If using **16 oz. shrimp**, follow same instructions as 8 oz. shrimp, working in batches if necessary.
- If using **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" pieces. Follow same instructions as shrimp in Steps 1 and 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **mahi-mahi**, pat dry and halve. Follow same instructions as shrimp in Steps 1 and 4, coating fish and cooking until fish reaches minimum internal temperature, 3-4 minutes per side. *Fish thickness can vary; if you receive a thinner fillet, we recommend checking for doneness sooner.*



#### 1. Prepare the Shrimp

- Pat **shrimp** dry.
- In a mixing bowl, combine **cornstarch** and 1 tsp. **water**. *If too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.*
- In another mixing bowl, combine **cornmeal**, **seasoning blend**, and a pinch of **salt**.
- Add shrimp to cornstarch mixture, coating completely. Transfer to cornmeal-seasoning blend mixture, coating completely and pressing gently to adhere.



#### 2. Start the Ranch Slaw

- In another mixing bowl, combine **slaw mix** and **dressing** (to taste). Set aside.



#### 3. Finish the Ranch Slaw

- Place **corn** in a microwave-safe bowl. Microwave until warmed through, 30-60 seconds.
- Stir corn into bowl with **ranch slaw**. Set aside.



#### 4. Cook the Shrimp

- Line a plate with a paper towel.
- Place a large non-stick pan over medium-high heat.
- Add 3 Tbsp. **olive oil** and **shrimp** to hot pan. Cook until shrimp are browned and reach a minimum internal temperature of 145 degrees, 2-4 minutes per side.
- Remove from burner. Remove shrimp to towel-lined plate.



#### 5. Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- *Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.*
- Plate dish as pictured on front of card, filling **tortillas** with **shrimp** and **ranch slaw** (to taste), and topping with **crispy onions** and **cheese** (crumbling with if needed). Bon appétit!